# **WATER TRANSPORT**

#### MARICOPA COUNTY HEALTH CODE

#### CHAPTER V

#### WATER SUPPLY

#### **SECTION 2**

# TRANSPORTATION OF WATER IN BULK FOR DOMESTIC USE

# REGULATION 1. Permit Required

- a. No person shall engage in hauling or transporting water intended for public potable use without a valid permit to do so from the Department.
- b. Each vehicle use pursuant to this regulation shall have the permit number clearly displayed on the side door panels and the rear face. Such number shall be legible at all times, and not less than 3 inches high.

# **REGULATION 2.** Transportation

- a. Every person engaged in hauling or transporting water intended for public domestic use shall do so in compliance with the regulations.
- b. The source of water supply, the appurtenant facilities and the delivered water shall be as approved by the Health Officer and shall comply as a minimum with the bacteriological, chemical, radiochemical, and physical standards stated in the applicable bulletins and regulations of the Arizona Department of Health Services.
- c. Tanks and reservoirs used for the transportation of water for public domestic use shall be constructed and maintained in an approved manner, and used solely for the purpose of transporting water from sources approved for domestic use; excepting that thoroughly cleaned and disinfected food products tankers may be used to haul water when approved. Tanks or reservoirs that were previously used for transportation of products other than those stated above are specifically prohibited.
- d. Tanks and reservoirs shall be constructed of non-toxic corrosion-resistant material and the contents protected from pollution arising from leaks, drainage, dust or for any other reason.
- e. Filler-lines or hoses shall be flushed to remove all forms of contamination before being used to fill tanks or reservoirs.
- f. No part of the filler-line or hose shall be permitted to come in contact with water or any surface area within the tank.
- g. At each filling, chlorine or other approved disinfectant shall be added in sufficient quantities to assure a free chlorine residual in the water of 0.3 parts per million, or equivalent, on delivery.

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h. The operator of trucks engaged in hauling or transporting public domestic water shall have available approved test kits for the determination of chlorine and other disinfectants levels and shall perform such tests.

# REGULATION 3. Records

The permittee shall make and keep records of each delivery of water for one year. Such records shall list the source of water, the receiver and location, the results of test of disinfection.

| MOBILE FOOD ESTABLISHMENT INSPECTION REPORT  |            |             |          |                                       |                | Environmental Services Department<br>Field Services Division |             |             |              |             |  |
|--|------------|-------------|----------|---------------------------------------|----------------|--|-------------|-------------|--------------|-------------|--|
| PURPOSE  |            |             |          |                                       | STATUS         |  |             |             | SCORE        |             |  |
| REGULAR FOLLOW-UP COMPLAINT (  | _          |             | NEW      |                                       | IANGE 🔲        | _  |             |             |              |             |  |
|  |            |             |          |                                       |                | CLOS   | SE OUT L    | J           | 1            |             |  |
| BUSINESS NAME  |            | -           | RS NAME  |                                       | <del> </del>   |  | CLASS       | DI          | STRICT       |             |  |
| LNAME ON ALL SINES OF WA   | 6445       | 4           | Pers     | m Open                                | esting         | , 7  | AH          | ,           | 76           |             |  |
| CNAME ON BOTH SINCE OF VERDOWNERS NAME  Severiness Owners Name >   | OWNERS ADD |             |          | ,                                     |                |  | 17.0.7      | PHONE       |              |             |  |
| ORIGINAL PERMIT DATE MICHO PERMIT &  | L          | EXPIRAT     | ION DATI | E T                                   | VEH ID #       |  | 114         | C. PLT      |              | <del></del> |  |
|  |            |             |          |                                       |                |  |             |             |              |             |  |
| COMMISSARY   | ١ ٣        |             | ISPECTE  | Sar Sil                               | e and          | len  | INS         | reci        | E0>          |             |  |
| CIRCLED ITEMS ARE IN VIOLATION OF THE M  |            | /IOLA       | TIONS    |                                       |                |  |             |             |              |             |  |
| CORRECT THESE VIOLATIONS MAY RESULT I<br>YOUR PERMIT TO OPERATE THIS VEHICLE A<br>QUESTIONS CALL 508-6970. | IN LEGAL A | ACTIO       | NBEIN    | IG TAKEN TO                           | WARDR          | <b>EVOCA</b>   | TIONO       | RSUS        | SPENSION     | OF          |  |
| ITEM FOOD  |            | WT          | ITEM     |                                       |                | PLUMB  |             | · · · · · · |              | wr          |  |
| APPROVED SOURCE OF FOOD, SOUND CONDITION, NO SPOILAGE PROPERLY LABELED                                     | -          |             |          | INSTALLED, MAINT/<br>HOT AND COLD WA  |                |  |             | ITY         |              | 5           |  |
| 3 DATED  |            | 11          | 26       | DISPOSAL OF WAST                      | EWATER AT      | APPROVED   |             |             |              | 4           |  |
| FOOD PROTECTION  4 POTENTIALLY HAZARDOUS FOOD MEETS TEMPERATURE REQUIRE                                    | MENTS      | 5           | 27       | BACKFLOW PROTEC                       | PERSONI        |  | RATION      | AL          |              | 5           |  |
| 5 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE   |            | 4           |          | PERSONNEL WITH I                      | NFECTIONS P    | ESTRICTED  |             |             |              | 5           |  |
| FOOD PROTECTION DURING STORAGE, PREPARATION, DISPLAY. SERVICE AND TRANSPORTATION                           |            | 2           |          | HANDS WASHED, G<br>CLEAN CLOTHES, H   |                |  | S. TOILET   | PACILITIE   | S AVAILABLE  | 5           |  |
| 7 POTENTIALLY HAZARDOUS FOODS PROPERLY THAWED  |            | 2           |          | FOOD HANDLERS C                       | ARDS           |  | 201:-       |             |              | 1           |  |
| 8 HANDLING OF ICE MINIMIZED. ICE PROTECTED  9 FOOD (ICE) UTENSILS PROPERLY STORED. IN USE                  |            | 2           | 32       | FLOORS CONSTRUC                       |                | CELLAN<br>INED, CLEA   |             |             |              | 11          |  |
| EQUIPMENT AND UTENSILS   |            | <del></del> | -        | WALLS, ATTACHED                       |                |  |             | TAINED.     | CLEAN        | 1           |  |
| 10 ACCURATE THERMOMETERS IN HOT & COLD UNITS 11 PROBE THERMOMETERS, CHEMICAL TEST STRIPS PROVIDED          |            | 11          |          | CEILING CONSTRUC<br>LIGHTING ADEQUAT  |                |  | UN .        |             |              | 11          |  |
| 12 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED  | *******    | 2           | 36       | VENTILATION HOOD                      | FILTERS CO     | ISTRUCTED  | , MAINTAIN  | IED. CLE    | AN. OPERATED | 1           |  |
| 13 HANDWASH SINK PROVIDED. SINGLE SERVICE TOWELS. SOAP. AC<br>14 WASH. RINSE WATER CLEAN. DETERGENT USED   | CCESSIBLE  | 4 2         |          | VEHICLE FREE FROM<br>OUTER OPENINGS P |                | INSECTS  |             |             |              | 5 2         |  |
| 15 SANITIZATION & RINSE: CLEAN, CONCENTRATION USED 16 SINGLE SERVICE ITEMS PROPERLY STORED                 |            |             |          | PROPER REFUSE ST                      |                |  | F1 50 11055 |             |              | 2           |  |
| 17 FOOD CONTACT SURFACES CONSTRUCTED, INSTALLED, MAINTAIN  | MED        | 123         |          | TOXIC MATERIALS I<br>BUSINESS NAME PI |                |  |             |             | ICLE         | (1)         |  |
| 18 FOOD CONTACT SURFACES CLEAN 19 NON-FOOD CONTACT SURFACES CONSTRUCTED, INSTALLED, MAIL                   | NYAINEN    | 7           |          | MCHO PERMIT STIC                      |                |  | )           |             |              | <b>(</b>    |  |
| 20 NON-FOOD CONTACT SURFACES CLEAN   | MININED    | 1           |          | VEHICLE READILY A                     |                | ·  |             |             |              | 2           |  |
| 21 SINGLE SERVICE ARTICLES NOT REUSED  22 UTENSILS PROPERLY STORED, CLEAN                                  |            | 2           | 45       | SALES AREA CLEA                       | . DUST CON     | TROLLED  |             |             |              | 1           |  |
| 23 WIPING CLOTHS. CLEAN. USE RESTRICTED  |            | 11          |          |                                       |                | ·· · · · · · · · · · · · · · · · · · ·                       |             |             |              |             |  |
| [No.]  |            |             |          |                                       | <del></del>    |  |             |             |              |             |  |
| NO   |            |             | EMARK    | <u> </u>                              | 1-             |  | • • •       |             |              |             |  |
| 18 4 CHECK FOR LULORINE  | CONCE      | NTK         | 4510     | N 5/1                                 | <del>s</del> . | 4 /  |             |             |              |             |  |
| 1 * Does aperates use aper   | raved C    | 1/40        | ine T    | to add                                | 10 h           | uter.  |             |             |              |             |  |
| - NO Chloren of Bleach -   |            |             |          |                                       |                |  |             |             |              |             |  |
| · 1  |            |             |          |                                       |                | •  |             |             | +            |             |  |
| 6 + 15 the Tank Clean in   |            |             |          |                                       |                | <u> </u>   |             |             |              |             |  |
| 17 15 NOSE USED Food bred  | 15         |             |          |                                       |                |  |             |             |              |             |  |
| Touch needs to con   | a Ch       | 1           | , y      | lest Ki                               | ≠.             |  |             |             |              |             |  |
|  | 7          |             |          |                                       |                |  |             |             |              |             |  |
|  |            |             |          |                                       |                |  |             |             |              |             |  |
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|  |            |             |          | 4                                     |                |  |             |             |              |             |  |
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|  |            |             |          |                                       |                |  |             |             |              |             |  |
|  |            | ••••        |          | TIME IN                               |                | TIME OU  | т           |             | TOTAL TIME   |             |  |
| ENVIRONMENTAL HEALTH SPECIALIST  | Į.         | DATE        |          | RECEIVED BY                           |                |  |             | 1           | <del></del>  |             |  |
|  |            |             |          | 1                                     |                |  |             |             |              |             |  |

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